

# Soya Polar

A plated dessert which have a Christmas them. Using soya bean to make a panna cotta, soya bean is a famous drink in Asia. Polar Bear make me think of winter and snow which represent Christmas. Plated Dessert for one person.



## Recipe

### SOYA BEAN PANNA COTTA-7CM DIAMETER RING-10 PIECES

Soya Bean Milk	500g
Whipping Cream	100g
Gelatin Mass	60g
Sugar	60g
<b>Totaal</b>	<b>720g</b>

### SOYA BEAN PANNA COTTA-7CM DIAMETER RING-10 PIECES

Boil cream with sugar. Stop the heat and add in gelatin mass and vanilla. Pour in soya bean milk. Set in chiller for 4 hours with ring mould.

### SMOKE ALMOND CREAM-10 PLATES

Whipping Cream (A)	150g
Almond Slice	60g
Whipping Cream (B)	200g
Honey	20g
<b>Totaal</b>	<b>430g</b>

### SMOKE ALMOND CREAM-10 PLATES

Burn the almond slice into dark brown colour. Infuse with whipping cream (A) for 2 hours. Sieve away the almond slice and mix well with whipping cream (B) and honey. Whisk till medium peak for piping.

### SESAME CRUMBLE-10 PLATES

Unsalted Butter	80g
Brown Sugar	80g
Almond Powder	80g
Cake Flour	80g
Sesame Seed	8g
<b>Totaal</b>	<b>328g</b>

### SESAME CRUMBLE-10 PLATES

Mix well all ingredients into crumble. Bake at 165°C for 16 minutes.

**Totaal**

### **Assembly, layout and finishing**

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Place the soya bean panna cotta on the plate.

Place the berries, mint leaf and the crumble on the side.

Snow powder on the berries and crumble.

Pipe the Smoke Almond Cream.

Decorate with Dobra Polar Bear.

**Enjoy this exciting recipe.**

## **Featured Product(s)**



**Polar bear**